

Inspection details with violations, recommendations and Corrective Action.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0

**Site:** DOLPHIN BAR

Deduction Status: N

Violation: THE COLD WELL BEVERAGE REFRIGERATORS WERE POSTED OUT OF ORDER.

Recommendation: Repair the refrigeration units.

Action: Units will be repaired

**Site:** OCEAN BAR

Deduction Status: N

Violation: THE ICE MACHINE IN THE PANTRY WAS POSTED OUT OF ORDER.

Recommendation: Repair the ice machine.

Action: Unit will be repaired.

**Site:** LIDO PANTRY

Deduction Status: N

Violation: THE BLAST CHILLER WAS POSTED NOT IN USE. DURING LAST INSPECTION 05/26/2003 THE SAME UNIT WAS POSTED OUT OF ORDER. IT WAS STATED THAT THE UNIT DOES WORK BUT WHEN USED FOR PERIODS OF ONE HOUR THE CONDENSER FREEZES AND IT TAKES SEVERAL HOURS TO DEFROST BEFORE IT CAN BE USED AGAIN. ATTEMPTS HAVE BEEN MADE TO REPAIR THE UNIT BUT THE MANUFACTURER IS OUT BUSINESS AND THE PARTS ARE NOT AVAILABLE. IT WAS ALSO STATED THAT THE PLAN IS TO REMOVE THE UNIT DURING THE NEXT DRY DOCK.

Recommendation: Repair or replace the blast chiller.

Action: We are still attempting to source parts for this unit.

**Site:** MAIN GALLEY - PINNACLE GRILL

Deduction Status: N

Violation: THE DEEP FRYER WAS POSTED OUT OF ORDER. THE UNDERCOUNTER COLD DRAWERS WERE POSTED OUT OF ORDER.

Recommendation: Repair these units.

Action: Units to be repaired.

**Site:** HAMBURGER GRILL

Deduction Status: N

Violation: THE SMALL COUNTER MOUNTED FRYER WAS POSTED OUT OF ORDER. IT WAS STATED THAT IT WAS TESTED RECENTLY AND THE HIGH TEMPERATURE SWITCH WAS NOT WORKING PROPERLY.

Recommendation: Repair the fryer.

Action: Unit to be repaired.

**Site:** MAIN GALLEY - HOT GALLEY

Deduction Status: N

Violation: TWO OF THE DEEP FRYERS WERE POSTED OUT OF ORDER.

Recommendation: Repair these units.

Action: Unit to be repaired.

**Site:** MAIN GALLEY - BAKERY/PASTRY

Deduction Status: N

Violation: THE DOUGH ROLLER WAS POSTED OUT OF ORDER.

Recommendation: Repair the dough roller.

Action: Unit to be repaired.

**Site:** MAIN GALLEY - GARDE MANGER

Deduction Status: N

Violation: REFRIGERATORS 7.28B AND 7.28G WERE POSTED OUT OF ORDER.

Recommendation: Repair these refrigerators.

Action: Units to be repaired.

**Site:** MAIN GALLEY - SALAD PREPARATION

Deduction Status: N

Violation: REFRIGERATORS 7.51A, B, C, AND E WERE POSTED OUT OF ORDER.

Recommendation: Repair these refrigerators.

**Site:** MAIN GALLEY

Deduction Status: N

Violation: SCREWS WERE MISSING ON THE PLASTIC PANEL INSIDE THE ICE MAKER AREA OF ICE MACHINE MGIM1. THIS WAS CAUSING THE PLASTIC TO BUCKLE, LEAVING OPEN AREAS THAT WERE DIFFICULT TO CLEAN.

Recommendation: Replace the missing screws so that the panel does not buckle.

Action: Screws to be replaced.

**Site:** CREW GALLEY

Deduction Status: N

Violation: ONE OF THE DEEP FRYERS WAS POSTED OUT OF ORDER.

Recommendation: Repair the deep fryer.

Action: Unit to be repaired.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

**Site:** CREW GALLEY

Deduction Status: Y

Violation: PEELING SEALANT WAS NOTED ON THE EXTERIOR OF THE FLAT TOP GRILL.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Sealant to be replaced.

**Site:** MAIN GALLEY - PINNACLE GRILL

Deduction Status: Y

Violation: TWO MISSING HINGE COVERS WERE NOTED ON  
REFRIGERATOR #7.194.

Recommendation: Replace the missing hinge covers.

Action: Hinge covers to be replaced.

**Site:** MAIN GALLEY - GARDE MANGER

Deduction Status: Y

Violation: BROKEN HINGE COVERS WERE NOTED ON  
REFRIGERATORS 7.28B, C, D, E, F, G, AND H.

Recommendation: Repair the broken hinge covers.

Action: Hinge covers to be repaired.

**Site:** MAIN GALLEY - BAKERY/PASTRY

Deduction Status: Y

Violation: MISSING HINGE COVERS WERE NOTED ON  
REFRIGERATORS 7.80 AND 7.67.

Recommendation: Replace the missing hinge covers.

Action: Hinge covers to be replaced.

**Site:** MAIN GALLEY - HOT GALLEY

Deduction Status: Y

Violation: MISSING HINGE COVERS WERE NOTED ON  
REFRIGERATORS 7.149 AND 7.139.

Recommendation: Replace the missing hinge covers.

Action: Hinge covers to be replaced.

**Site:** MAIN GALLEY - HOT GALLEY

Deduction Status: Y

Violation: PEELING SEALANT WAS NOTED ON THE EXTERIOR OF THE

**TILTING PAN.**

**Recommendation:** 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

**Action:** Sealant to be replaced.

**Site:** MAIN GALLEY - HOT GALLEY

**Deduction Status:** Y

**Violation:** PEELING SEALANT WAS NOTED ON THE EXTERIORS OF THE CONVECTION OVENS.

**Recommendation:** 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

**Action:** Sealant to be replaced.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

**Site:** MAIN GALLEY - GLASSWASH

**Deduction Status:** N

**Violation:** THE FINAL RINSE PRESSURE GAUGE WAS READING 34 PSI.

**Recommendation:** 7.5.6.1.3 The flow pressure of the fresh hot water sanitizing rinse in a warewashing machine may not be less than 100 kilopascals (15 pounds per square inch) or more than 170 kilopascals (25 pounds per square inch) as measured in the water line immediately downstream or upstream from the fresh hot water sanitizing rinse control valve.

**Action:** Gauge to be repaired or replaced.

Item No.	Description	Points Deducted
24	Sanitizing rinse temperature, concentration, time	0

**Site:** MAIN GALLEY - GLASSWASH

**Deduction Status:** N

**Violation:** THE FINAL RINSE TEMPERATURE GAUGE WAS MEASURING ABOVE 220°F. THE PLATE SURFACE TEMPERATURE WAS MEASURED AT 180°F.

**Recommendation:** 7.5.6.1.2 In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 90°C (194°F), or less than: (1) For a stationary rack, single

temperature machine, 74°C (165°F); or (2) For all other machines, 82°C (180°F). (3) A utensil surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator shall be achieved. (4) The maximum temperature of 90°C (194°F), does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and sanitizing of equipment such as meat saws.

Action: Gauge to be repaired or replaced.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	0

**Site:** MAIN GALLEY

Deduction Status: N

Violation: THE OPEN AREAS IN THE ICE MAKER AREA OF ICE MACHINE MGIM1 WERE SOILED.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Ice machine has been cleaned.

Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	0

**Site:** MAIN GALLEY - PINNACLE GRILL

Deduction Status: N

Violation: THE FLAT TOP GRILL GREASE TRAP AREA WAS HEAVILY SOILED WITH OLD GREASE.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Unit has been cleaned.

Item No.	Description	Points Deducted
30	Hand cleanser, sanitary towels, waste receptacles, handwash signs; maintenance	0

**Site:** MAIN GALLEY - PINNACLE GRILL

Deduction Status: N

Violation: A "WASH HANDS OFTEN" SIGN WAS NOT POSTED AT THE HANDWASH SINK.

Recommendation: 7.7.1.1.7 A sign stating "WASH HANDS OFTEN" in a language that the food employees understand shall be posted over handwashing sinks.

Action: Sign has been replaced.

**Site:** MAIN GALLEY

Deduction Status: N

Violation: THE TOILET IN THE TOILET ROOM WAS POSTED OUT OF ORDER. A COVERED WASTE RECEPTACLE WAS NOT PROVIDED IN THE TOILET ROOM.

Recommendation: 7.7.1.3.4 Toilet fixtures shall be kept clean and in good repair.  
7.7.1.2.5 Easily cleanable covered receptacles shall be provided for hygiene waste materials.

Action: Toilet has been repaired and covered waste receptacle located in toilet room.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	0

**Site:** DOLPHIN BAR

Deduction Status: N

Violation: THE MOVABLE BEER KEG WITH THE PORTABLE TAPS WAS SITTING DIRECTLY ON THE DECK IN THE PANTRY.

Recommendation: Provide a deck stand to allow easy cleaning of the deck.

Action: Keg has been removed.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

**Site:** MAIN GALLEY - HOT GALLEY

Deduction Status: Y

Violation: HOLES WERE NOTED IN THE BULKHEAD AROUND THE WATER LINES SERVING THE STEAM KETTLES WHERE THE FLANGE COVERS WERE LOOSE.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: Flange covers have been re secured.

**Site:** FOOD SERVICE GENERAL

Deduction Status: Y

Violation: BROKEN DECK TILES AND BROKEN AND RECESSED GROUT WERE NOTED THROUGHOUT THE FOOD SERVICE AREAS.

PEELING AND MISSING SEALANT WAS NOTED ON THE BULKHEADS THROUGHOUT THE FOOD SERVICE AREAS.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: There is an ongoing program to maintain the decks and bulkheads. Areas noted will be addressed.

Item No.	Description	Points Deducted
34	Plumbing fixtures / supply / drain lines / drains installed, repair	0

**Site:** MAIN GALLEY - BAKERY/PASTRY

Deduction Status: N

Violation: THE WATER FOUNTAIN WAS NOT FUNCTIONING PROPERLY.

Recommendation: Repair the water fountain.

Action: Unit will be repaired.

**Site:** MAIN GALLEY - HOT GALLEY

Deduction Status: N

Violation: WATER FOUNTAIN #SS 8 WAS POSTED OUT OF ORDER.

Recommendation: Repair the water fountain.

Action: Unit will be repaired.

Item No.	Description	Points Deducted
36	Lighting provided, shielded	0

**Site:** CREW BAR

Deduction Status: N

Violation: THE LIGHTS OVER THE BAR AREA WERE NOT SHIELDED OR SHATTER-RESISTANT.

Recommendation: 7.7.5.2.1 Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service, and single-use articles.

Action: Lamps will be replaced.

Item No.	Description	Points Deducted
9999	Miscellaneous	0



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**Site:** CORRECTIVE ACTION STATEMENT

Deduction Status: N

Violation: IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: RYNDAM - CAS - 10/20/2003.

Recommendation:

**Site:** POTABLE WATER / SWIMMING POOLS AND SPAS

Deduction Status: Y

Violation: THE RECORD KEEPING FOR THESE AREAS WAS EXCELLENT.

Recommendation: